FOREIGN GOSSIP.

-The fashion of dress never varies in ican or European of thirty-five.

from the same cause as permits it to only thing that might be employed in mer.-N. Y. Times. men, but so extends the laws that four | injuring his enemy. Then, hurrying

that a portion of the west end of the church has been inhabited by bees for through the heart. more than twenty-five years, as during the whole of that time they have been seen in the vicinity, and not infrequently have been observed flitting ship Stringholmi, together with his about inside the building during divine services.

-During the Reign of Terror in Paris in 1793, many of the nobility were reduced to starvation and beggary. The abattoirs sent their hides fresh to the tanneries without removing the tails; and in cleaning them the tails were thrown away. One of these noble beggars asked for a tail and it was willing- | earth. ly given to him; he took it to his lodgings and made the first dish of oxtail soup; he told others of his good luck and they annoyed the tanners so much that a price was put on them.

-The great ship Benbow, recently vessel in the English navy. She is armed with two 111-ton guns, fortythree feet eight inches long, and throwing an 1,899-pound shell. 'The displacement of the Benbow is 10,000 tons, her speed seventeen knots. The Italia, not long ago completed in Italy, has a displacement of 14,000 tons and a speed of nineteen knots, though the weight of guns is somewhat inferior to that of the Benbow. These two are believed

-A society called "The Association of Married Women for the Control of Husbands" has been formed in Berlin. The aim of the society is to enable members to prevent their husbands from getting into mischief. It employs detectives, who, upon complaint of a member against her husband, are sent out to watch the suspected man at night, and eventually induce him to attend a meeting of the association. At this meeting the husband is informed of the proof against him and he is threatened with exposure in ease he does not promise to reform. All but one of the men arraigned by the society one of the men arraigned by the society last year found it expedient to accept a reprimand and reform without uttering a protest, but the culprit who refused to submit to its discipline betrayed its secrets to the newspapers.

-A Paris letter to the London Telegraph states that an infant phenomenon has been discovered at Plaisance, a suburb of Paris, in the person of a little girl called Jeanne Eugenie Morean, aged only five, but endowed with a most extraordinary memory. She is a walking encyclopædia on all matters appertaining to the history of France and esp cially of the great revolution: is an adept also in natural history, and at the same time answers without hesitation or error practical questions about cooking, gardening and household management. The parents of the child are very poor, and she has been adopted by a Madame Callay, who has had the child's remarkable faculties cultivated, until she has become capable of passing a competitive examination that would be far too difficult for older persons of more expensive educa-

-During the last epidemic of cholera in England it puzzled the sanitary through an opening temporarily left inspectors of a northern town why the for that purpose, and laid on a couch inhabitants of one cottage in a certain | within. The opening was then permarow were not affected by the disease which was raging among their neigh- slain, and, together with other articles bors. Finally it became noticed that a that had belonged to the deceased, net of onions was suspended in the for- were laid in the remaining unoccupied tunate house, and on examination these were found to be all diseased. It is the exception of the sepulchral chamalso related that during a former out- ber, being filled up with clay. The break of infectious fever in Somors Town and St. Giles' the French priests, ered with a layer of moss and hazel who constantly use garlie in all their dishes, visited the worst cases in the it, and all was finished."-Washington dirtiest hovels with impunity, while the English clergy who were simiarly engaged, but who did not eat onions in like fashion, caught the infection in many instances, and fell victims to the disease. Raw onions contain an aerid volatile oil, sulphur, phosphorus, alkane, earthy salts, starch and free, uncrystalized sugar. The fresh juice is colorless, but by exposure to the air be-

BURIALS STRANGE AND WEIRD.

How the Vikings of Old Interred Their Dead in Ships.

"From the ancient Scandinavian literature we learn a great deal that is timent which he noted in a visit to a interesting about the customs and man- Paris mission for women. ner of living of the hardy Norsemen of old," said George H. Boemer, of the Prisoners Discharged from Saint La-Smithsonian institution, to a Star re- zare" is the work of clothing and findporter. "There has been thus preserved ing employment for the women. In a curious story relating to the origin of connection with it the women are ship barial. Those bold Vikings, being | helped in many ways in accordance rather more at home on the water than | with the spirit rather than the letter of on land, were commonly interred in its rules. mounds together with their vessels, the | One poor ex-prisoner came in during great sea-going boat sometimes serving | M. Du Camp's visit to thank the comas a kind of sarcophagus for containing | mittee for getting her husband's term many corpses. The model of the Viking of imprisonment shortened because in in vogue. Indeed, a large use of laces this way. Spread them out one layer ship now on exhibition in the National his absence the burden of the support museum is a restored reproduction ou a of a large family of children was more small scale of a big vessel that was found than she could carry; another came to some years ago at Gokstad, in Norway. | thank the committee for furnishing her It was dug out of a mound, which had husband with respectable clothes and been known for centuries as the King's assisting him to get work, thus partialmound, because of a tradition to the ly relieving her of the support of the effect that a royal personage had been | family. interred there with all his treasures. It was in the expectation of securing place. The name of every ex-prisoner the latter that the mound was first and the main facts of her history, and opened by robbers, who carried away all the work of the association, were a great deal that would have been of recorded in registers. Amid so much interest to science and the world.

re of lable, when the Scandinavia north was peopled by a race of gods, whose king was Odin. Odin and his imitation of pearl pendants. wife, Freya, had two sons, Baldr and Thor. Baldr was beautiful and gentle and was beloved by the gods, who prisoners who now is working in a good looked to his dreams for guidance. He had, however, one enemy, Loki, the lost her baby a little while ago. She evil god. One night Baldr in a dream | will come for this and take it to put on heard a voice telling him that his life the little grave next Sunday. Extravawas in danger and in the morning he told his mother of it. Freya was great-ly worried and going to all things animal, mineral, and vegetable she exacted of them an oath that they would ion.

not harm Baldr. While on her mission Freya came to one little plant, the mistletoe, which appeared to be incapa-Japan, therefore the wear and worry ble of working harm and thus no oath endured by American women in their was exacted of it. When Freya had put in the pan. efforts to keep up with the styles are finished her task she returned home never visible upon the features of Jap- and told Baldr and his friends what black pepper where they come, or draw anese females. A Japanese woman of she had done, and the gods in their a chalk mark across their runways. forty-five looks as young as an Ameri- plays often amused themselves by shooting arrows or throwing stones at | family room where wear is severe are -At the meeting of the Woman's his invulnerable body to see them most serviceably made of navy blue Liberal Federation in England, Dr. swerve aside just before reaching him. duck, in which color this strong ma-Hunter's divorce bill was favorably Loki, however, being determined to do terial comes, as well as in white. The voted upon. It not only allows to Baldr harm, went to Freya disguised as | blue is washable, and has been popular woman relief from the marriage tie an old woman and learned from her the on steamers and yachts the past sumyears desertion dissolves the marriage. away, he found the little mistletoe, and, -Some workingmen were making carving it into an arrow, returned to ter, a couple of beaten eggs, a teaspoonsome alterations to the parish church the spot where the gods amused them- ful of cinnamon. Stir in two pounds of Long Clawson, near Melton Mow- selves shooting at Baldr. Apart from bray, England, when they discovered a the crowd stood Hoder, the blind, and, milk sufficient to make a thick batter. large quantity of honey. It is thought approaching him, Loki induced him to When light bake them in small cups .shoot the arrow at Baldr, who fell, shot

"Odin mourned three days, and then he ordered that Baldr's body be carried for half an hour. Add a flavoring of to the seashore and be placed upon the armor, sp'endid clothes, and his horse with all its trappings. The ship was launched, and fire from the friction of the rollers burned it, together with its contents, to ashes. And Odin ordered that all dead men should be burned upon their ships, together with all their property, the remains to be collected and covered with a mound of

"Of crematories of this kind the ship grave at Mokklebyist, Norway, affords an excellent illustration. The mound is located in a plain, in full view of the sea over which the buried ship used to bound. All around the mound is a completed by the British admiralty, is ditch twelve feet wide and three believed to be the most formidable war feet deep, which, on the south and west, is traversed by a bridgelike dam. The interior of the mound presents two layers, one of bone splinters intermixed with soil and einders, and the other consisting of cinders and burned remains. Over this a number of objects were strewn, which showed that here a ship had been hauled ashore and gayly decorated with shields around its bulwark and with arms and other articles of war piled up, to be the strongest war vessels in the serving thus as the funeral pyre of its commander.

The remains in this instance having been consumed they were collected in a flat bronze vessel, together with some personal property of the owner, consisting of two combs, checkermen, dice and arrow heads. This receptacle holding the remains of the dead chief was placed in an excavation at the bottom of the mound. Above it a number of articles were piled. In an untanned goatskin were found the unburned remains of animal bones, possibly the portion assigned to the dead man from the funeral feast for his long of nails, mountings, mast rings, anchors, shields and other things,

"In another kind of Norse burial the

body was placed in the ship without being burned, the entire vessel being covered with a layer of earth so as to form a large mound. The best-known example of this style of interment is afforded by the buried ship at Gokstad. An exeavation of this mound, conducted with great care by opening a passageway through the middle, rewarded the scientific explorers by revealing an entire ship eighty feet in length. In the middle of the ship was a large grave chamber of wood in the form of a span roof with gable, in which remains of the dead were deposited. The spot for the mound was required to have a free view of the sea. After digging away the soil from the place chosen the ship was drawn thither by horses and lowered with its stem seaward into the exeavation, being staid on each side with struts. The sepulchral chamber was then built. When it was ready the corpse, arrayed in state attire and girt with arms, was drawn to the ground, introduced into the chamber nently closed. Finally, animals were parts of the vessel, its entire hold, with surface of the clay was in turn covbranches, the mound was heaped over

PRACTICAL REFORM.

The Work for Prisoners Discharged from Saint Lazare.

Not much mistaken sentimentality can remain in the minds of benevolent persons after a term of work among those classes who keep city prisons filled. But it is replaced by something far better an understanding of practigenuine sympathy which exists along with a just estimate of their short-comings and misfortunes. M. Du Camp writes of a bit of wise and tender sen-

One of the branches of the "Work for

It was an extremely business-like that was strictly practical and useful "The story I speak of refers to the the visitor was struck with one seemngly incongruous object. It was a

"What is that for?" he asked. "The wreath? That is for one of our

DOMESTIC CONCERNS.

-Apples that take a long while to bake should always have a little water

-To keep black ants away, sprinkle

-Chair and sofa pillows for use in a

-Those Favorite Whigs: □ Mix half a pound of sugar with six ounces of butof wheat flour, a teacupful of yeast and Ladies' Home Journal.

-Sponge Cake: Take half a pound of sugar, the yolks of ten eggs, and stir lemon peel, or vanilla, a quarter of a pound of corn-starch, and the snow of the whites of five eggs. Bake in a high form and in a moderately hot oven for from half to three-quarters of an hour. The top must feel dry and firm to the touch.-Boston Budget.

-Water Gems: Many prefer graham gems wet with water instead of milk. They are very nice if one hits them off just right. Mix graham flour to proper consistency with tepid water; add a little salt and a tiny pinch of soda. Butter the gem pans, and have them piping hot when you put the mixture in them. Bake quickly. These gems are lighter weight and have not the consistency of milk gems, but they are more delicate, if. well made.-Ohio Farmer.

-Roast Duck: Clean, wash and wipe the duck carefully. To the dressing, add a little sage (powdered or green), a minced shallot. Stuff and sew up, reserving the giblets for gravey. If the ducks are tender they will roast in an hour. Baste well. Skim the gravy before putting in the giblets and thick- and screen sash, either of which is ening. The giblets should be stewed in a little water and chopped fine, then added to the gravy in the dripping pan, with a chopped shallot and a spoonful of browned flour. Accompany with currant jelly.-Housekeeper.

-- Transparent Gingerbread: Two and one-quarter pounds of flour, two pounds of butter, three pounds of castor sugar, two pounds of sirup, one ounce of ground ginger, a few drops of essence of lemon. Sift the flour and rub the butter into it. Make a bag and add the other ingredients, mixing all well together. Roll the mass out into | 51de. long strips and put them on wellgreased baking tins about four inches apart. Bake in a cool oven, when it will all run together. While warm cut out in squares, and when nearly cold take off the tin.-Philadelphia Press.

-Swedish Pankakes: It is quite esessential that the following directions be followed exactly: Measure one pint of flour after sifting, as unsifted flour When the grain ration is eaten, the has a greater bulk than sifted. Put rack can be raised and fastened up out two teaspoonfuls of baking powder into this flour and sift again twice. This will obviate streaks and ragged holes. Beat into this enough milk to make a stiff batter. Some flour takes more milk than others, but a cupful will be as near as I can come to the right quantity without knowing your brand of flour. If you can drop a spoonful of this batter back into the bowl and it lies for a moment on the surface and then sinks gradually, it is of the right consistency; but if it lies in a heap and has stiff, ragged edges, it needs more wetting. Now add half a teaspoonful of salt and two teaspoonfuls of cream or one of melted butter, and lastly the white of an egg beaten to a stiff froth.

Velvet and Velveteen. The most convenient and probably the most worn material for combinations will be velvet and velveteen, which enriches and agrees with every material in the way of silk and woolen dress-goods. Either a darker shade or contrasting color may be used for entire sleeves, deep cuffs or short sleeve puffs, a short jacket or jacket fronts. Other accessories are in the form of liness of grain trough. revers, pointed or full vest, collar, skirt border and panels; in fact, many are the uses to which these pile fabrics are put, and they are universally becoming. If a good velvet is beyond the means, use a good velveteen, of which there are many brands. Either velvet or velveteen must be cut with the pile running down, and above all the pieces must be matched, cut alike by the grain of the cloth or the material will shade and wear differently. Cut a border on the exact bias for a skirt. A tiny ruffle and bias folds of velvet are also fashionable trimmings. For a dressy evening waist nothing is prettier than a velvet Eton or zonave jacket, with a blouse and full sleeves of surah, China silk or crepon, which can be worn with cal methods of helping them, and a silk or woolen skirts of a similar or contrasting color.-Ladies' Home Jour

Garnitures of Lace and Ribbon. In laces there is a reaction in favor of scallops, fern points, rose points and others against the straight-edged varieties so long used. Soon they will appear on stately evening gowns of velvet, silk and brocade as flounces, tabliers, etc. Meanwhile they are employed for jabots, bretelles, berthas, wide, picturesque collars and sleeve frills, zouave fronts, puffs and sleeve caps of greater or less depth. Their creamy meshes blend charmingly with the delicate mauve, Nile-green, rosecolored and golden-yellow ribbons now can but lead to a prodigality of ribbons, though already they are used in quantities now-in series of loops, in knots, singly or clustered; in wide and narrow sashes, in straight rows, points, bars, rosettes and in broad bows and ends from the belt-in empire style on the shoulders, in coquettish French fashion or at the back, mingling gracefully with the Watteau plait of lace or of gauzy tissue that is on many silk, chiffon or brocade grounds. -N. Y. Post.

college collection, and she asked for no casts had ever been mdae of those subjects, but the agent of the American college was not to be put off thus. She represented to the directors of the Louvre the educational value that these casts would have if sent to the United given that the casts be made.

BUILDING CELLARS.

Ope of the First Things to Be Sought Is Perfect Drainage.

During the sultry summer months farmers who do not enjoy the luxury of an icehouse are in a position to appreciate a good cool cellar. And even where ice is to be obtained the cellar will only make it possible to obtain the greater benefit from ice. But perhaps not one in every dozen cellars made is cool in summer and warm in winter, unless it possesses some fault such as excessive moisture or lack of ventilation. In either case it is likely to be of little use and perhaps a serious menace to the healthfulness of the family.

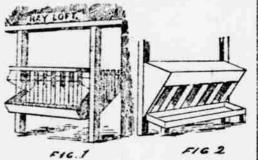
One of the first things to be sought in the location is thorough drainage. No cellar is fit for use in which water accumulates or stands until everything becomes injured to a more or less extent. Neither is a house fit for habitation which stands over a cellar of this description. To be effective, the drain should be a few inches lower than the cellar floor, and if it extends entirely around the outer edge it is all the bet-

Next to drainage, the location in regard to the building must be considered unless it is to be beneath the entire building. The worst possible place is beneath the southwest corner of the building, while the best location is in the center, with the northeast corner as second choice. The walls, floor and counters should be cemented to insure cleanliness, freedom from insects and solid surfaces. Our first cellar has a brick floor, but no one could induce me to put in a brick floor again. It is more difficult to sweep or scrub, and when cleaned does not present a respectable appearance. And the tendency to ex-

cessive moisture is increased. The cellar beneath the dwelling is 12x28 inside measurement, extends from north to south beneath the center of the building. Ventilation is provided by means of two windows, one in each end; that in the south being shaded. The windows are provided with glass readily opened. A counter eighteen inches high and three feet wide occupies one side and the two ends. This in saved excavation and stone foundation, and is all the more convenient. It is pu walled with brick and nicely cemented. It is dry, cool and clean. The temperature in winter ranges from 35 to 40, and in midsummer from 60 to 65. Fruit and vegetables kept to perfection, the early winter varieties of apples keeping till April and May. Last spring the tulpehockens kept nicely until May 20. -John L Shawver, in Farm and Fire-

COMBINATION RACK.

Some of the Advantages Claimed for It by Its Inventor. The combined hav and grain rack | W for sheep shown in Fig. 1 is recommended in the Farm Journal by sential that these be spelled with a Henry Willard, of Ripon, Wis. The "k," says Octave Thanet, and still more grain rack in front is pivoted by bolts passing through the extended end of the rack into two upright scantling. of the way as shown by the dotted lines. This being done, the sheep have | CA access to the hay-rack. The front edge of the hay-rack floor is 2 feet from the ground, and the front pickets 2 feet long, 2 inches wide and 3 mehes apart. At the top of these front pickets is a shelf or screen, shown in cut, fastened to the scantling, and to which the pickets are secured. The front edge of the pickets are rounded off smooth. The advantages claimed for this rack



are: 1. Economy of floor space; 2. Econ

omy of food-no waste; 3. Protects wool from dust; 4. Does not wear off wool: 5. Safe for the animals: 6. Clean-

The rack illustrated by Fig. 2 is a simpler affair, to be constructed against the side of the sheep shed. The feed trough is 9 inches from the floor, 15 inches wide and 6 inches deep. The pickets of the rack are 2 feet 9 inches long and 314 inches apart. A foot-wide board is nailed along the top of rack.

GRAPES AND PEARS.

How to Keep Them Sound Until Long After the Holidays. By exercising care in selecting and handling the fruit, both grapes and pears can be kept for a long time, at least until after the holidays. The most important item is to use only sound specimens. There is no advantage gained in using bruised or partially decayed fruit, for it will cause the sound to decay more quickly. Select the largest bunches of grapes and lay them out separately for a day or so, to partially cure, cutting away any berries that are in the least damaged. Use sawdust for packing, putting a layer first, then a layer of grapes, followed by another of sawdust and so on until the box is full. Set the boxes where they will keep very cool but not freeze. A great deal depends upon even tem-

Pears will keep in a much warmer place, but like the grapes the temperature must be uniform. Take perfectly sound pears, not too ripe, for even quite green ones will ripen nicely in deep in shallow boxes or drawers, Wrapping each separately in paper will help to preserve them. Keep dark, but above all keep the temperature even. The constant changing from warm to cold and vice versa is the main cause of decaying .- Orange Judd Farmer.

Feed for Pigs and Shoats.

The saying that work well done is twice done will apply to the feeding of swine. They should be fed just what they need and no more, if they are to -Smith College for Women has in its | be kept healthy and in good condition. art collection some casts of European On no account should any food be alart works that had never before been lowed to be left over in the trough. beautiful white funeral wreath, with copied when they were added to the Pigs and shoats should be fed for collection. A clever and capable wom- growth and not for fat. Grass, green an had the task of adding to the Smith | sweet corn cut up when cld enough to boil, together with bran, middlings and copies of certain fine things in the oats, with what milk the dairy affords, Louvre. The directors responded that is the kind of feed for growing pigs. For winter feed nothing is better or cheaper than sugar beets with a few ears of corn to deep the growing pigs in a healthy condition. For fatting, cornmeal with a small quantity of oilmeal, uncooked, should furnish two-States, and in the end the order was | thirds of their rations. - Smith Harding, in Farm and Home.

Old Kinds of Music Disappearing.

The little clavichord of past times needs that a present day pianist should put his ear to it in order to hear it. Its delicate, miniature gradations of tone would be lost inded on a modern audience. Yet Bach's forty-eight preludes and fugues were written for it. Were they intended for a single hearer? String quartetes still hold their own, but the day is not far off when they, too, must disappear from public life before the myriad-headed audiences of the immediate future. They will retire into private circles and become again what they were originally intended to be-chamber music. Some day-may it be a distant one-they may be revived by the curious in those things, as specimens of a charming but obsolete form of art.-Nineteenth Century.

-John Orth, better known as Archduke John of Austria, has again come to life, at least in the newspapers. The story goes that he was wrecked and drowned, as he has always been supposed, but that he reached Chili safely and has been living there very privately for the last few years. Little credence is given to this story in Austria, as it is generally believed that if the eccentric Johann Orth were alive Emperor Joseph and the archduke's other kinsmen would have been informed of that fact before now.

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-Moses Boyd, of Dedham, Mass., is probably the oldest railroad passenger conductor in active service in the United States: Tall. straight as an arrow, and as sprightly as a man in the prime of life, he bears his seventy-eight years with exceptional grace and dignity. For eleven years Mr. Boyd has had charge of the early train leaving Ded-

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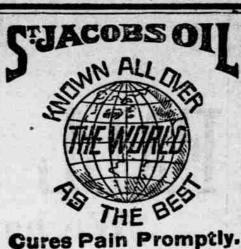


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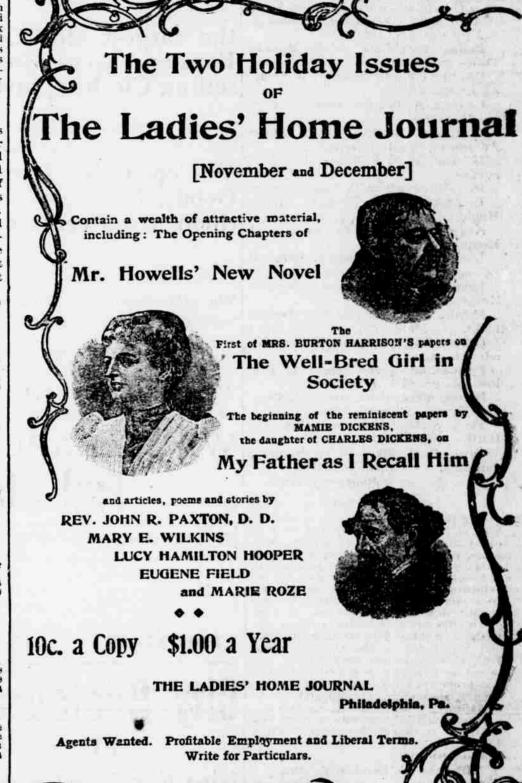
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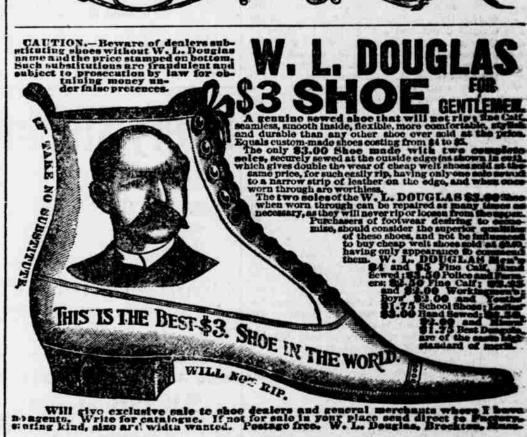
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